



“As a medium-bodied wine it has a lasting finish to create a palate full of flavors. A nutty and smoky flavor impression at first is matched with fresh, bright red fruits of cherry, strawberry with a slight note of raspberry on the palate.”

Rick Sayre

RICK SAYRE, WINEMAKER

TECHNICAL ANALYSIS

WINEMAKER: Rick Sayre

BLEND: 96% Pinot Noir, 4% Syrah

APPELLATION: Russian River Valley, Estate Vineyards

ALCOHOL: 14.1%

TOTAL ACIDITY: 0.54 gm/100ml

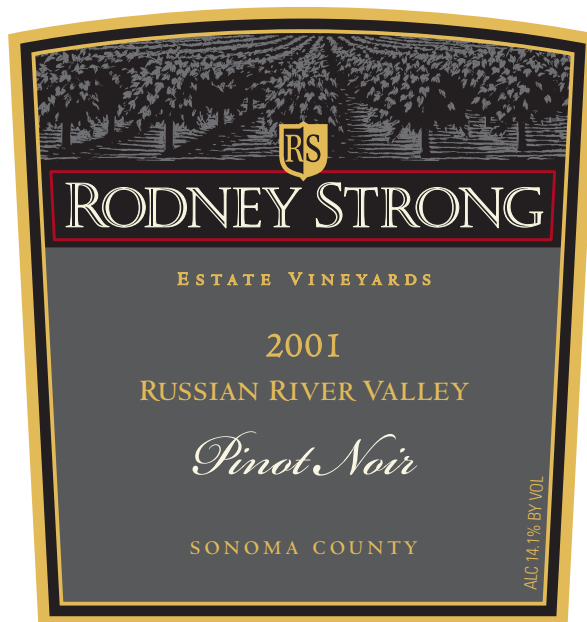
pH: 3.72

RESIDUAL SUGAR: 0.15%

CELLARING: 12 months in 39% new French oak barrels, 61% older barrels

www.rodneystrong.com

2001
RODNEY STRONG VINEYARDS
 RUSSIAN RIVER VALLEY
PINOT NOIR



TASTING NOTES

“Considered the ‘heart break’ grape, Pinot Noir requires babying like a child. The harvest of the 2001 was tailor-made for this variety needing so much attention. A long, cool growing season allowed us the advantage of making all the right picking and cellaring decisions at the start of crush.

Our 2001 Russian River Valley Estate Pinot Noir, on first impression, is a jewel-like deep garnet color. An aroma as intoxicating as the visual impression combines perfume and earthen qualities. Its bouquet is luminous with Royal-Anne cherry and camellia aromas with a delicate touch of spice and wet leaves.

As a medium-bodied wine it has a lasting finish to create a palate full of flavors. A nutty and smoky flavor impression at first is matched with fresh, bright red fruits of cherry, strawberry with a slight note of raspberry on the palate.

Try our 2001 Russian River Valley Pinot Noir with the sautéed halibut with pomegranate & Pinot Noir butter sauce recipe found on our website. Delicious!”

